About Our Drinks

We've always believed that a memorable dining experience is about more than the food. It's the combination of flavours, drinks, service and setting. We put as much thought into what's in your glass as what's on your plate.

For over two decades, we've pioneered the pairing of wine and spice, with our resident sommelier Giovanni Deluca curating a collection chosen to complement our food. At The Cinnamon Sip Studio, headed by Piyush Gouchwal, our cocktails draw on spice, seasonality and storytelling for a bold take on Indian-inspired mixology. That same approach extends to our spirits and alcohol-free serves, from house cordials and infused spritzes to elegant zero-proof creations.

Cheers!



COCKTAILS

PRETTY PLEASE 14.00
Tequila, Fresh Raspberries, Elderflower, Grand Marnier

HIMALAYAN MARTINI 13.00
Jamun Gin, Purple Basil, Kokum Foam, Dry Vermouth

CINNAMON BELLINI 12.00
Signature Cinnamon Tea & Prosecco

CURRY LEAF COLLINS 13.00
Gin, Curry Leaf, Fig soda

CINNAMON OLD FASHIONED 14.00
Paul John Whiskey, Ginger, Jaggery, Bitters

PINA PICANTE 13.00
Tequila, Coriander, Charred Pineapple, Tajin

ALCOHOL FREE

PLATFORM SPRITZ 7.50
Bold Botivo, Fresh Pear, Tropical Guava & Soda

PIYUSH 8.50
Classic Maharashtrian Yogurt Drink, Cardamom & Nutmeg

BEETROOT ELIXIR 7.00
Inspired by Kanji. Beetroot Shrub, Ginger, Orange

KONKAN SHIKANJI 8.50
Coastal Twist on shikanji. Spice, Black Salt, Pineapple Soda

BEER & CIDER

BOTTLED BEER

	330ml
Kingfisher	6.50
Cobra	6.00
Dosti (Gully Green Lager)	6.00
Dosti Pondi IPA	6.50
Brulo Lager AF	6.50

DRAUGHT BEER

Cobra Pint	8.50

CIDER

	500ml
Rekordelig Strawberry & Lime	7.00
Peacock Apple	7.00

BAR SNACKS

SLIM FRIES (vg)	4.50
MASALA JUMBO OLIVES kadhai spices (vg)	5.00
CHICKEN TIKKA AND CHEESE FILLED NAAN (g)	6.50
MASALA CASHEW NUT cumin & dried fenugreek leaf (n)(vg)	6.50
ROAST 'BULLET' CHILLIES Aleppo chilli & sumac crumble (vg)	7.50

CHAMPAGNE AND SPARKLING WINES

	125ml Glass	750ml Bottle
GLERA NAVI DE ORO, ITALY	9.00	45.00
Light mousse, refreshing flavours of green apples and peach		
2021 LIMNEY, KENT, ENGLAND		76.00
England's pride, fined texured sparkling wine with notes of honey and toasted almonds		
CHAMPAGNE ARTHUR MARC BLANC AT NOIR	15.00	79.00
Classic blend of Pinot Noir, Pinot Meunier and Chardonnay, citrus , stonefruit and buiscuits aromas		
CHAMPAGNE ARTHUR MARC ROSE'		96.00
Red wine integration intensifies aromas and taste, a rich combination of tropical notes and pastry fragrance		
CHAMPAGNE BOLLINGER, SPECIAL CUVE'E		128.00
Creamy texture, complex aroma of ripe fruit, intense length and vivacity, fine bubbles and fresh walnut		

(V) VEGETARIAN (VG) VEGAN (G) GLUTEN (N) CONTAINS NUTS
FULL ALLERGEN GUIDE AVAILABLE

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones Game dishes may contain shot.

WHITE

	125ml Glass	500ml Carafe	750ml Bottle
2025 MACABEO, EL PINAR DE VILLENA, ALICANTE, SPAIN (VG)			32.00
Fresh lemon, crisp apple and delicate floral notes			
2025 TREBBIANO RUBICONE, EMILIA ROMAGNA, ITALY (VG)	7.60	27.00	38.00
Dry, crisp and citrusy, goosberries and herbal hints aromas			
2025 CHARDONNAY SAMURAI FREE RUNNING JUICE, SOUTH AUSTRALIA	8.50	30.00	43.00
Vibrant medium body. Range of flavour from apricot, honeysukle, quince and lemon peel			
2024 VIOGNIER VILLA VEJA, MENDOZA, ARGENTINA	9.60	34.00	45.00
Soft and aromatic with tropical fruit, delicate florals and a hint of hazelnut			
2025 VERDEJO SOTO VERDE, RUEDA, SPAIN (VG)			52.00
Lime leaf , succulent stone fruit profile, lemon sorbet, leafy herbs aromas and well textured			
2025 PICPOUL DU PINET DOMAINE MURET, LANGUEDOC, FRANCE (VG)			57.00
Made using sustainable farming methods. Best enjoyed alongside soft cheeses			
2025 SAUVIGNON BLANC DOMAINE GUY ALLION, TOURAINE, FRANCE (BIO)	11.00	41.00	60.00
Sustainably farmed and traditionally vinified. Fresh gooseberry and elderflower			
2025 RIESLING KABINET FAMILIE RAUEN, MOSEL, GERMANY (VG)	12.80	45.00	66.00
Aromatic with notes of apple, orange blossom and tropical fruit			
2024 SANCERRE PASCAL THOMAS, LOIRE, FRANCE (ORGANIC)			78.00
Floral with notes of orchard fruit and a zesty finish			
2024 CHABLIS DOMAINE ELLEVIN, BURGUNDY, FRANCE (ORGANIC)			82.00
Shaped by ancient marine soils, flinty minerality and delicate butterscotch			

ROSÉ

	125ml Glass	500ml Carafe	750ml Bottle
2025 RESERVE DE GASSAC, PAYS DE L'HERAULT, LANGUEDOC, FRANCE	9.00	32.00	45.00
Elegant and approachable with bright wild berries, delicate herbs and hints of hibiscus			
2024 CHATEAU LA VIVONNE, COTE DE PROVENCE, FRANCE			66.00
Fragrant with rose petals, red berries and refreshing citrus			

(vg) VEGAN (o) ORGANIC (vg) VEGAN Vintages are subject to change

RED

	125ml Glass	500ml Carafe	750ml Bottle
2023 MONASTRELL EL PINAR DE VILLENA, ALICANTE, SPAIN VG			32.0
Smooth with ripe black cherry, savoury olive and black pepper			
2024 CAMINANTE TEMPRANILLO, VINA ALBERGADA, SPAIN	7.60	27.00	38.00
Opulent with ripe berries, gentle spice and hints of dark chocolate			
PINOT NOIR/ GAMAY RONCIER, BURGUNDY, FRANCE VG			42.00
Intense summer fruit with subtle woodland and earthy notes			
2024 SHIRAZ SAMURAI, SOUTH AUSTRALIA	9.00	32.00	45.00
Internationally renowned grape with cranberry, plum and delicate herbals			
2024 PRIMITIVO ACANTO, PUGLIA, ITALY			52.00
Puglia's flagship grape, rich with black cherry, plum and gentle pepper			
2020 MALBEC CAHORS CLOS DU COLOMBIER, SOUTH WEST FRANCE VG	11.00	41.00	60.00
Sustainably crafted with ripe plum, blackberry and hints of nutmeg and cinnamon			
2022 SILK AND SPICE, VILA NOVA DE GAIA, PORTUGAL	12.40	45.00	62.00
Rich and velvety with black fruit, sweet spice and cracked pepper			
2022 CHATEAU PENIN GRAND SELECTION, MERLOT, BORDEAUX, FRANCE	13.50	50.00	72.00
Ripe fruit with beautifully integrated oak and warming spice			
2023 PINOT NOIR CLOS HENRI, MALBOROUGH, NEW ZEALAND			74.00
From an acclaimed French producer, with notes of cherry liqueur, plum and delicate violet			
2023 COTE DU RHONE ST PANTALEON, FRANCE			84.00
World-class expression of old vines and ancestral winemaking			

DESSERT WINE & PORT

	Glass 100ml	Bottle
MUSCAT DE PEYSONNES, FRONTIGNAN, FRANCE	9.00	32.00
Sweet Muscat with tropical fruit and delicate spice (Btl 375ml)		
2022 TOKAJI HETSZOLO, HUNGARY		50.20
Rich and luscious with honeycomb, ripe mango and lemon curd (Btl 500ml)	7.50	54.40
PORT TAWNY DOWS, PORTUGAL		
Oak-aged with notes of dried fruit, toffee and toasted nuts (Btl 750ml)		
2020 LBV PORT DOWS, PORTUGAL	6.50	46.00
Aged from a single vintage with ripe black fruit and sweet spice (Btl 750ml)		

SPIRITS

WHISKY

	50ml
Glenfiddich 12yo	11.50
Bruichladdich Classic	12.00
Talisker	14.00
Sazerac Straight Rye	15.00
Dalmore 12yo	17.00
Chivas Regal 18yo	18.50
Lagavulin 16yo	19.00
The Maccallan Sherry Oak	49.00

RUM

	50ml
Bacardi	11.00
Mount Gay Aged	12.50
Mount Gay Spiced	12.50
Diplomatico Reserva	18.00

GIN

	50ml
Hayman London Dry	11.00
Hendricks	11.50
Botanist	12.00
Tanqueray 10yo	12.50
Ophir spice	13.00
Monkey 47	16.50

Non-Alc

	50ml
Haymans 0% Gin	7.50
Botivo Aperitivo	8.00

INSPIRED BY THE SUBCONTINENT

	50ml
Paul John Indian Single malt	11.50
Old Monk Rum	12.00
Jamun Gin	14.00
Desi Daru Mango Vodka	15.00
Smoke Lab Aniseed Vodka	17.00
Mohulo Mahua Gin	18.50

VODKA

	50ml
Absolut	11.00
Grey Goose	12.00
Beluga Gold Line	28.00

TEQUILA

	50ml
Cazcabel Tequila	11.00
Patron Silver	13.00
Lost explorer mezcal	14.00
Patron Anejo	18.00

COGNAC

	50ml
Courvoisier	12.00
Remy Martin VSOP	14.00
Remy Martin XO	34.00

All our spirits are 50ml measures. 25ml is available on request. £2.00 for any mixer from soft selection.

Ask your server for your favourite tipple if not listed

DIGESTIVES

GULKAND SIDECAR Timeless classic sidecar with Indian rose petal preserve	12.00
DESI RUSSIAN Twist to white russian with Chai cream liqueur	12.00
ESPRESSO MARTINI London's classic with Vodka, Kahlua, Espresso	12.00

TEA

JADE SWORD GREEN	4.00
EARL GREY CEYLON	4.00
ASSAM	4.00
CHAMOMILE	4.00
FRESH MINT	4.00
MASALA TEA	4.50

COFFEE

Americano - Espresso	3.90
Double Espresso - Cappuccino - Latte - Flat White	4.75
Iced Americano	4.50
Iced Latte	4.75
Iced Strawberry Matcha Latte	8.50
Iced Ube Latte	8.00

(Dairy alternatives: Almond, Coconut, Oat, Soy)

SOFTS

WATER 4.80

Hildon Natural Mineral
Still / Sparkling

FIZZ

Coca Cola (Regular / Diet / Zero) / 4.40
Indian Tonic Water / Lemonade /
Tonic / Slimline Tonic / Soda
Ginger Ale / Ginger Beer

Fig Leaf Soda / Pineapple Soda 5.00

FRESH & COLD PRESSED 4.75

FOREST BERRIES
Sweet and tangy blend of berriers, grapes, and pomegranate

FRESH GREEN
Refreshing fusion of green fruits, rocket leaf, spinach, lime, and mint

FRESHLY SQUEEZED ORANGE JUICE